

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Withdrawn) A method for manufacturing a colour mixture for use in food products, pharmaceuticals and cosmetics with a high light stability, wherein
 - in a first stage a colour, a carrier substance and a solvent as well as eventually further constituents are mixed together to a colour dispersion at a temperature of 20° C to 70° C,
 - that in a second stage the colour dispersion obtained in the first stage is comminuted by means of industrial dispersing and comminuting instruments such as mills, Turrax homogenizers or stirring instruments to a dispersion with a solid with a mean particle size of less than 30 µm in a liquid system, whereby the solid is a carotenoid such as carotene and carotenoids as wells as nature identical as well as of natural origin, a betanin, a riboflavin, an anthocyanine, a carmine product, a curcuminoid, a porphyrine and/or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound,

- that in a third stage a surface active substance is produced at a temperature of 40° C to 80° C by an aqueous resolution and
- that in a fourth stage the surface active substance produced in the third stage of the colour dispersion tempered to 30° C to 60° C is added at a temperature of 30° C to 60° C.

2. (Withdrawn) Method according to claim 1, wherein for manufacturing the colour dispersion approximately 300 g gum arabic are solved by stirring in a solution of approximately 400 g demineralized water and approximately 100 g malto dextrine at 40° to 50° C for 30 to 60 minutes until a homogeneous mixture is obtained, that approximately 100 g curcumin powder are then added and stirred to this mixture, that this mixture is ground in a dispersion mill until the mean particle size has reached approximately 10 nm in this suspension and that, for manufacturing the surface active substance and the end product, the colour dispersion is tempered at approximately 40° C by stirring and a solution produced at a temperature of 60° to 80° of approximately 100 g water and approximately 10 g Citrem, citric acid ester of monoglycerides (E-472c) is added as emulsifying agent and the mixture is then stirred further for

approximately 30 minutes at approximately 40° to 50° C, whereby the suspension obtained constitutes the colour mixture.

3. (Withdrawn) Method according to claim 1, wherein the auxiliary substance or additive is a sugar, a polysaccharide, a hydrocolloid and/or water.

4. (Withdrawn) Method according to claim 1, wherein antioxidant agents and/or preservatives are used as auxiliary substances or additives.

5. (Withdrawn) Method according to claim 1, wherein an emulsifier allowed in food products or food additives such as colours is used as surface active substance.

6. (Withdrawn) Method according to claim 1, wherein a lecitime, Polysorbate 80, Lactem and/or Citrem is used as surface active substance.

7. (Currently Amended) Colour mixture manufactured by a method wherein in a first stage a colour, a carrier substance and a solvent as well as eventually further constituents are mixed together to a colour dispersion at a temperature of 20° C to 70°

C, in a second stage the colour dispersion obtained in the first stage is comminuted by means of industrial dispersing and comminuting instruments or stirring instruments to a dispersion with a solid with a mean particle size of less than 30 µm in a liquid system, whereby the solid is a carotenoid, a betanin, a riboflavin, an anthocyanine, a carmine product, a curcuminoid, a porphyrone and/or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound, in a third stage a surface active substance is produced at a temperature of 40° C to 80° C by an aqueous resolution and in a fourth stage the surface active substance produced in the third stage of the colour dispersion tempered to 30° C to 60° C is added at a temperature of 30° C to 60° C according to the method according to claim 1, wherein the mixture it comprises a colour dispersion and a surface active substance, the surface active substance is present in a percentage of less than 20 wt. %, wherein no organic solvent, no oil and no fat are used in producing the mixture.

8. (Previously presented) Colour mixture according to claim 7, wherein the dispersion comprises a solid with a mean particle size of less than 30 µm in a liquid system.

9. (Currently Amended) Colour mixture according to claim 7,
wherein the solid is a carotenoid ~~such as carotene and
carotenooids of nature identical as well as natural origin,~~ a
betanin, a riboflavin, an anthocyanin, a carmine product, a
curcuminoid, a porphyrone and/or a chlorophyll compound, a
chlorophyllin compound, a copper/chlorophyll and/or
copper/chlorophyllin compound.

10. (Previously presented) Colour mixture according to claim 7,
wherein the dispersion comprises further auxiliary substances
and/or additives.

11. (Previously presented) Colour mixture according to claim 7,
wherein the auxiliary substance or additive is a sugar, a
polysaccharide, a hydrocolloid and/or water.

12. (Previously presented) Colour mixture according to claim 7,
wherein the auxiliary substances or additives are antioxidant
agents and/or preservatives.

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13. (Currently Amended) Colour mixture according to claim 7,
wherein the surface active substance is an emulsifier or a
~~carrier substance~~ allowed in food products or a food additive
~~additives such as colours.~~

14. (Currently Amended) Colour mixture according to claim 7,
wherein the surface active substance is a lecithine, Polysorbate
80, Lactem® (lactic acid ester) and/or Citrem® (citric acid
ester).